[94 cont.]
feet deep, and laid out with small black stones. Over it is erected [95] a bamboo frame, sometimes two stories high, on which the household implements, for example, the wooden bowls, and also weapons, fishing lines, and the plaited bags are kept dry. D'Urville reports that these frames were erected in the corners of the huts (1). The bachelors' house that Coote saw on

1. Dillon, pp. 240, 274, 301. D'Urville, Voyage au Pole Sud, V, p. 9. D'Urville, Voyage de l'Astrolabe, pp. 151, 216. Lesson, Revue d'Anthropologie, V, p. 267. F. de Tolna, p. 273.

Ndeni had the fire area in one corner, but likewise had the bed-like frame in the center of the hut, on which bags with nuts and heaps of arrows were piled up (2).

2. Coote, p. 162. Carteret, p. 358, also mentions the arrows piled up ready for use, and Joest, Tagebuch, p. 53, mentions a two-story frame for drying Canarium nuts in the bachelors' house of the village Nepia.

Besides mats for sleeping and sitting (Figs. 48 and 49)(3),

3. Dewar, p. 248. Joest in Baessler, p. 394. Cf. p. 91.

as well as bags of various kinds (4), the household implements

4. Cf. pp. 91 ff.

include above all wooden bowls in two principal shapes [Fig. 24 appears here] shallow and pointed-oval, with carved

[100 cont.]

near the villages, and a peculiar seminomadism has been preserved on the island, or rather has probably developed recently; the inhabitants of certain districts, in addition to their permanent villages, have set up temporary dwellings for the season of taro cultivation (6). As is customary, sugar cane is

6 and 7. Dillon, pp. 178, 210, 238, 246. F. de Tolna, p. 268.

grown along the edges of the taro plantings, which are always laid out near water courses on account of the necessity for artificial irrigation; in addition we also find bananas mentioned (7) [see footnote above]. On Vanikoro, as on Ndeni, taro is roasted on the hot ashes and then tastes like biscuit (8).

8. Dillon, pp. 181, 312. Dalrymple, pp. 79, 88f. On Vanikoro Gaimard found a rack for drying taro next to the bachelors' house of Paman (D'Urville, p. 327).

On the main island it is first dried in thin strips at the fire or in the sun and then can be kept for months as a preserve, which along with coconuts serves as ship provisions (9). On Vanikoro

9. Dalrymple, pp. 89, 193. Dillon, p. 312. D'Urville, p. 194. According to Dalrymple, the preserves are stored wrapped in palm leaves.

it is grated and mixed with coconut oil to make a tasty pudding; the oil is obtained from old, grated coconuts. The taro is baked in the oven and then grated and mixed with the coconut oil (10). Another pudding is made out of coconut

10. and 11. Dillon, pp. 180 f.

[100 cont.]

252 Gaimard in D'Urville, p. 327 (the expression there, "par la cuisson de cette racine sur un morceau de bois" [by roasting this root on a piece of wood], is not clear).

251 and arrowroot (11) [see footnote above]. A preserve is made out of arrowroot by grating the root, straining it through bark cloth, letting it settle in water, and, after the water is poured off, shaping it into balls; these balls are carried in the [101]
252 shoulder bags (1). Breadfruit is steamed in the oven on Vani-

1 and 2. Dillon, p. 181.

koro (2) [see footnote above].

262 Meat dishes -- with the possible exception of fish (3) --

[252] 3. Carteret, p. 351 ("broiled fish" [cited in English]). Dillon, p. 181 ("fish, etc. baked in the ovens" [cited in English]); 273. D'Urville, p. 215. Lesson, Revue d'Anthropologie, V, p. 270. Joest in Baessler, p. 391.

[574] are only a festive-day treat for the natives. The principal feature of festive meals on Ndeni is shark and the half-wild
[252] pigs, which are prepared in the earth-oven between red-hot stones (4). [Fig. 30 appears here.] Turtles are caught with

4. O'Ferrall in J.A.I., XXXIV, pp. 223 ff. Dalrymple, pp. 88, 193.
231 Dillon, pp. 181, 273. That pigs were rare and were not sold is mentioned by D'Entrecasteaux, p. 377, and Labillardière, p. 260, but

/183 cont./

241 fashion. His plantings look untended; one misses order and arrangement as are found elsewhere, /Fig. 25a appears here/ and everything grows "higgledy-piggledy."

244 The yam is left to twist aloft on vertical sticks in the ground /184/ or on a framework of sticks leaning against one another (Fig. 26). Taro seems to be cultivated only in the interior. The fields are not irrigated for it. Some care is taken in laying out the taro fields, and the plants

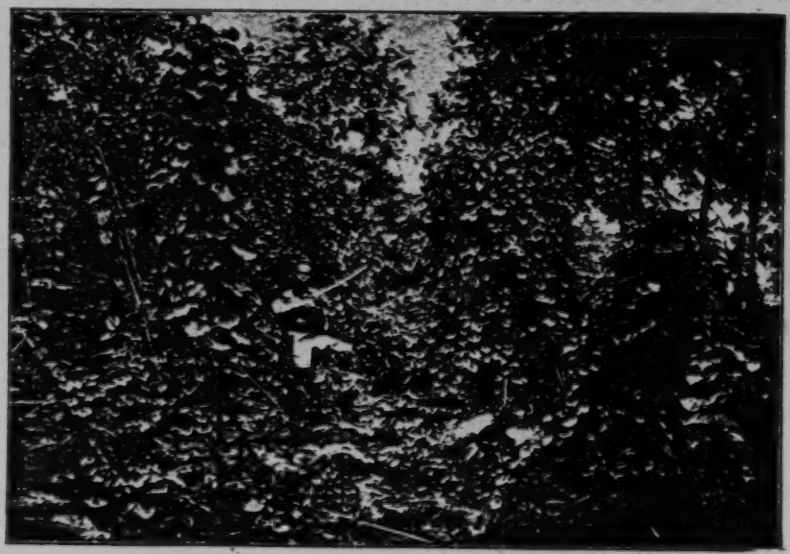

Fig. 26. Yam planting. (Speiser photo.)

are set in rows with the help of bamboo poles (Fig. 27).

251 362 [484] A kind of biscuit that is used especially as provisions on sea journeys is made from bread fruit which is cooked, broken into small pieces, /Fig. 26 appears here/ and well dried. These biscuits are supposed to keep for a long time. [On the Reef island Matema, when there is a rich harvest of breadfruit the surplus is stored in a pit which is lined and covered with banana leaves and protected from pigs by a stone wall. In times of food scarcity the strong-smelling

/184 cont./
251 supply, which has undergone a kind of process of fermentation,
262 is greedily consumed (1).]

1. [O'Ferrall, section "Matema." Coombe, pp. 204 f.]

262 As far as I know, the inhabitants of Nitendi do not use sago, but the Reef Islanders do. They spend a few months of
166 each year in Nitendi, where, for example, in Carlisle Bay, they have acquired land and /185/ founded a colony. There they ob-
251 tain sago (1), which they store in plaited cylinders three meters
[215]

1. [Speiser, Südsee, p. 301.]

long and about 40 centimeters in diameter. These /Fig. 27 appears here/ tubes are hung in the men's house under the ridge beam. The plaiting is very simple (Fig. 28).

231 [Half-wild pigs are kept. Stone /Fig. 28 appears here/
[351] walls around the villages and plantings serve to keep them away.
[269] After a meal the natives take the leftovers into the bush and call the pigs, who recognize their master's voice perfectly. Sometimes an ear ring, or nowadays a piece of red cloth, are put in the ears of the pigs (2).]

2. [O'Ferrall, section "Headmen." Strange pigs that get into the plantings may be killed and consumed.]

Fishing and Hunting

226 Fishing is exclusively men's work, as is the making of
462 nets (3). Fishing has been highly perfected, and nets are made
229 [Text continues on p. 73--Analyst]

3. [See below, pp. 99 f.]